

TAR & ROSES



2023 MORNINGTON PENINSULA CHARDONNAY

GEOGRAPHICAL INDICATION

90% Mornington Peninsula & 10% Yarra Valley

VINIFICATION

The grapes were handpicked, crushed and pressed through an air bag press in the protective presence of SO₂. Settled off gross lees and transferred to barrel for fermentation. Post primary fermentation 85% of the blend completed malolactic fermentation. The wines were SO₂d in barrel and matured for 12mths with 20% new French oak before being racked out of barrel, blended, filtered and bottled.

GRAPES

100% Chardonnay

ANALYSIS

Alcohol 13.0%
pH 3.36
Acid 6.27g/L
Residual Sugar <1.0mg/L

COLOUR

Deep straw, yellow gold in colour

NOSE

Lifted green apples, white peach & pear, lemon curd and crème fraise characters on the nose with a hint of creaminess.

PALATE

The palate reflects the sweetness of the lemon curd, apples and white peach with a steely minerality. Long and linear with good acidity balanced with a touch of creaminess from the new oak and time on lees.

WINEMAKERS COMMENTS

The 2023 is our third venture into the Mornington, this brings more knowledge of the vineyards and their individual idiosyncrasies and helps us tailor our winemaking approach and picking times to this beautiful fruit.

FOOD MATCH

Pan seared scallops with aioli and fresh summer salad.